DING HOW CHINESE RESTAURANT NOW OPEN AT FELL'S POINT



## 狀元樓

Dining in California Contemporary Decor.

Carry Out
The Best in the Town

Reservation telephone 327-8895

Carry Out telephone 327-8888

Open Hours: MON-THU. 11:00AM-10:30PM
FRI. 11:00AM-11:00PM
SAT. 12:00PM-11:00PM
12:00PM-10:30PM
SUN. 12:00PM-10:30PM
Bacquery SUN. 12:00PM-10:30PM
Description of the property of the pro

DING FIOW
CHINESE RESTAURANT
SPECIAL LUNCHEON COMBINATION
Avilable from 11:30 A.M. untill 3:00 P.M.
Served with Appetizers of the day and Fried Rice

#### A . \$3.95 ONE CHOICE OF

- A1. SWEET & SOUR PORK
- A2. \* PORK WITH GARLIC SAUCE
- A3. \* KUNG PAO CHICKEN
- A4. HUNAN CHICKEN
- A5. SAUTEED ASSORTED VEGETABLES
- A6. CHOW MEIN(BEEF/CHICKEN/VEGETABLE)

#### B.\$4.50 ONE CHOICE OF

- B1. BEEF WITH BROCCOLI
- B2. \* MONGOLIAN BEEF
- B3. \* CRISPY DICED CHICKEN
- B4. SHRIMP WITH LOBSTER SAUCE
- B5. \* HUNAN SHRIMP
- B6. SHRIMP CHOW MEIN



\*HOT AND SPICY

• HOT AND SPICY

Tel: (301) 327 - 8888 Fax: (301) 327 - 8924 另关元本集 elivers Carry Out Menu How Ding Open 11:00AM - 10:30Pl Seven Days a Week 631 - 637 S. Broadway At Fell's Point

							BEEF	
SPECIA	L LUNCHEON	I COMBINATION				В1.	• DRANGE BEEF	8.95
Available from 11:30 A.M. untill 3:00 P.M.					B2.	BEEF WITH BROCCDLI	7.95	
Served with Eggroll and Fried Rice			CHEF'S SPECIALS		B3.	• HUNAN BEEF	7.95	
A.\$3.95	-33	в. \$4.50				В4.	*BEEF SZECHUAN STYLE	7.95
DNE CH	OICE	DNE CHDICE	CSI.	PEKING DUCK	19.95	B5.	* BEEF WITH GARLIC SAUCE	7.95
	k SOUR PORK	BEEF WITH BROCCDLI		CRISP SERVED WITH PANCANES, SPRING ONION AND PLUM SAUCE.		В6.	BEEF WITH SNDW PEAS	7.95
i. Sweet c	SOURT OILL		CS3.	WDNDERFUL FLAVOR CHICKEN	8.95	В7.	PEPPER STEAK	7.95
2. • PORK W	ITH GARLIC SAUCE	2. MONGOLIAN BEEF		SHREDDED CHICKEN FILET SAUTEED WITH OREEN, RED PEPPERS AND BAMBOO SHOOTS IN SPICED CREAMY SAUCE		B8.	* MONGOLIAN BEEF	7.95
3 * KUNG P	AD CHICKEN	3. *CRISPY DICED CHICKEN	CS4.	LEMDN CHICKEN	7.95	віо.	BEEF WITH SCALLDPS IN HOT PLATE	8.95
4. • HUNAN		4. SHRIMP WITH LOBSTER SAUCE	CS5.	* SESAME BEEF	9.95		SHRIMP	
E CATTLE	D ASSDRTED	5. *HUNAN SHRIMP	CS6.	SWEET AND SDUR PORK TENDERLOIN	8.95	SP1.	DING HOW SHRIMP (IN THE SHELL)	8.25
VEGETA				CRISPY PORK TENDERLOIN WITH CHES'S TUSINIO SAUCE	11.95	SP2.	IMPERIAL SHRIMP	8.25
				DING HOW CRISPY PRAWN		SP3.	RAINBOW SHRIMP	8.25
			CS8.	WHDLE FISH A LA SZECHUAN WHOLE FISH COOKED WITH HOT AND SPICY SAUCE	11.95	SP4.	*SHRIMP SZECHUAN STYLE	8.25
	APPETIZERS		CS9.	HONEY CRISPY FRESH FISH	7.95	SP5.	*SHRIMP WITH GARLIC SAUCE	8.25
AI.		2.00	CS16	D. CRISPY PRAWN WITH WALNUTS	11.95	SP6.	SHRIMP WITH LDBSTER SAUCE	8.25
A2.		OLLS(2) 2.25	001	COIO. CIAM X TICHINI WILLIAM		SP7.	SHRIMP AND CHICKEN SAUTE	8.25
A3.		D DUMPLINGS(6) 2.50					FISH, SCALLOPS & MUSSELS	
A4.	PAN FRIED DUMPLI (DPTION: VEGETABL	NGS(4) .ES OR MEAT) 2.50		SOUP		F1.	* DELICATE DEBONED WOK-FRIED FISH WITH SPECIAL HOT SAUCE	7.95
A5.		SPICED GROUND RICE-3.95	SI.	DING HOW WINTON SDUP	1.25	F3.	DEBONED FRIED FISH IN SWEET AND	
A6.	SWEET AND SDUR I	RIBS 3.95	S2.	*HOT AND SOUR SDUP	1.00	ro.	SDUR SAUCE	7.95
A7.	CRISPY FISH STRIP	S 3.95	S3.	EGG DRDP SOUP	1.00	F4.	*SCALLOPS WITH GARLIC SAUCE	8.95
A8.	CRISPY CALAMARI-	3.95	S4.	*HOT AND SDUR FISH BOULLABALSSEPORTW		F5.	SCALLDPS WITH SNDW PEAS	8.95
A9.	*NDDDLES WITH SES	SAME SAUCE 2.95	S5.	VEGETABLE SDUP	3,95	F6.	SCALLDPS WITH LOBSTER SAUCE	8.95
A10.	FRIED CRABMEAT &	& CHEESE WDNTON 3.50				F7.	* MUSSELS SZECHUAN	7.95
A11.	*STRING BEANS SZE	ECHUAN STYLE 3.50				F8.	* KUNG PAD MUSSELS	7.95
A12.	BAR-B Q RIBS	4.95				F9.	MUSSELS WITH VEGETABLES	7.95
	- HOT AND	SPICY		*HOT AND SPICY			HOT AND SPICY	

	Squid & Snails		$\mathcal{B}_{arepsilon arepsilon f}$
* 惩 石 螺	Baby Snails with Ginger & Spring Onions. 4.95	* 绿子牛肉	Beef with Pepper and Onion 5.95
技 椒 石 螺	Baby Snails in Black Bean Sauce4.95	忽 爆 牛 肉	Mongolian Beel
<b>紧油吊片</b>	Dry Squid in Oyster Sauce	* 陳皮牛肉	Orange Beef
召保吊片	Kang Pao Dry Squid	中式牛柳(鐵板)	Sizzling Steak Kew 7.95
厚 爆 鱿 魚	Fresh Squid with Spring Onions	短爆牛百葉	Beef Tripe with Spring Onions 7.95
支根鱿魚	Fresh Squid in Black Bean Sauce 6.95	鹽煤牛百葉	Seef Tripe with Chinese Parsley 7.95
支 椒 螺 片	Sliced Conch in Black Bean Sauce 7.95	★ 鼓椒牛百葉	Beef Tripe in Black Bean Sauce 7.95
由爆螺片	Sliced Conch in Garlic Sauce7.95		
			Noodles and Rice
	Other Seafood	大 鹵 麵	Noodles in Meat and Vegetables Soup. 4,95
焼 海 參	· · · · · · · · · · · · · · · · · · ·	作肾短	Ja-Jun Mein 4.95
. 現 伊 os	Braised Sea Cucumbers in Brown Sauce. 9.95	三鲜炸膏鎖	San-Sen Ja-Jun Mein 5.50
死的象	Sea Cucumbers with Spring Onions 9.95 Abalone with Mushrooms	海鲜兩面黃	Seafood with Pan-Fried Noodles 6.95
鱼菜心	Abalone with Chinese Vegetables11.95	肉絲兩面黃	Pork with Pan-Fried Noodles 5.95
海鲜	Seafood Combination	叉 燒 炒 飯	Pork Fried Rice 4.50
爆兩样	Scallop and Shrimp in Garlic Sauce8.95	假仁炒飯	Shrimp Fried Rics 4,95
椒兩样	Chicken and Shrimp in Black Bean Sauce.8.95	三鲜炒饭	Seafood Fried Rice
II3 I+	one of the branch in black bean bases, 0.35	楊州炒飯	Combo Meat Fried Rice 4.95
	Poultry		4.55
	The state of the s		Vegetables
<b>上京烤</b> 酮	Peking Duck (Whole)15.95	蛟 油 芥 蘭	Chinese Broccoli in Oyster Paste 4,95
居保鶏條	Kang Pao Chicken	★瓶袋豆腐	Bean Curd with Ground Park 4.95
条 爆 到 條	Chicken in Brown Sauce 4.95	紅燒豆腐	Braised Bean Curd with Sliced Pork 4.25
身根 鶏 條	Chicken with Green Peppers 4.95	<b>提</b> 肉 准 菜	Chinese Cabbage with Crab Meal 7,95
來 皮 鶏	Hu-Nan Chicken 5.95	多居律菜	Chinese Cabbage with Mushrooms 4.95
友 安 玛 條	Chicken in Spicy Sauce 5.95	冬菇 小唐菜	Chinese Vegetable with Mushrooms 4.95
善 菇 翔	Moo Goo Gai Pan 5.95	· 经油小店菜	Chinese Vegetable in Oyster Paste 4.95
		素什錦	Mixed Vegetables Sauteed 4.95
	Pork	. 245 II NA	Mixad Vagetables Sauteed 4.95
1 編 肉			
1 胸 8	Pork Chung King.         5.95           Moo Shi Pork.         4.95	i	Desserts
由香肉絲	Yu-Shang Pork	4	
甘酸肉	Sweet & Sour Pork	拨 絲 香 蕉	Crystal Bananas (For 2) 3.95
1	Julienne Pork with Spring Onions 5.95	牧 絲 蘋 菜	Crystal Apples (For 2) 3.95
*** [A] ***	Julianne Pork with Spring Onions 5.95	雪 槎	ice Cream (Häagen-Dazs) 1.25
	* Hat & Spicy Dish		* Hot & Splay Dish

CHINA HARBOR

CARRY OUT MENU

5.95 . 5.95 . 6.95 . 7.95 . 7.95 . 7.95



CHINA HARBOR Superb Chinese Style Fresh Seafood

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WINTERGREEN PLAZA ROCKVILLE, MARYLAND

C P C, P	11 1 11 11 11 11	C. (
Luncheon Specials	Hot Appetizers	$\mathfrak{D}_{ls}h$
(Served 11:30 a.m. to 3:00 p.m. Monday thru Saturday)		精溜魚片 Filet of Flounder in Wine Sauce 5.95
All entrees served with House Soup, Steamed Rice,	据 卷 Shrimp Egg Rolls (2)1.95	炒 魚 片 Fliet of Flounder Sauteed 4.95
The onlines served with House doub, dicumes race,	能皮蝦球 Fried Shrimp Balls (2)1.95	甜酸魚片 Sweet and Sour Filet of Flounder 4.95
Shrimps S	炸 雲 吞 Fried Wonton (4)1.95	★ 干 Á 全 魚 Braised Yellow Fish
🏂 油 煤 大 蝦 Harbor Jumbo Shrimp Sauteed5.95	禍 Pan-Fried Chinese Dumplings (4)1.95	* 豆 瓣 全 魚 Yellow Fish in Black Bean Sauce 9.95
▲ ★ 宮 保 蝦 仁 Kang Pao Shrimp	作 大 蝦 Fried Jumbo Shrimp (2)1.95	松 鼠 黄 魚 Deboned Yellow Fish in Sweet & Sour
青豆蝦仁 Shrimp with Green Peas4.50	读 蛤 蚌 Baked Clams (6)	Sauce 12.95
* 木 須 服 Moo Shi Shrimp with Pancakes 4.50 富		豆 坡 蒸 魚 Steamed Sea Bass
甜酸 蝦 Sweet and Sour Shrimp4.95	S 1	* 五柳石班 Sea Bass in Hot Sauce
翼位炒飯 Shrimp Fried Rice3.95	Soup	清蒸 顧 猁 Steamed Flounder11.95
Fish & Scallops	海 鲜 类 Harbor Soup with Clam, Shrimp, and Filet of	大恐 黃 魚 Yellow Fish Casserole
炒魚片 Filet of Flounder Sautsed3.95	Fish	
# 降 魚片 Sweet and Sour Filet of Flounder3.95	※ 香 得 Wonton Soup	Crabs
* 宮保干貝 Kang Pao Scallops4.95	★酸 藻 陽 Hot and Sour Soup	鹽 爆 號 Hardshell Crabs in Brown Sauce 5.95
油 爆 干 貝 Harbor Scallops Sauteed4.95	玉 米 得 Corn Egg Drop Soup1.25	* 鼓 椒 炒 號 Hardshell Crabs in Black Bean Sauce 5.95
	什錦 雲 吞 Wonton Soup Combo (For 2)2.95	蕪 葱 炒 蟹 Hardshell Crabs with Ginger & Spring
🥞 Poultry 🎉	鰕 丸 務 Shrimp Ball Soup (For 2)2.95	Onions 5.95
▲ ★宮保羽條 Kang Pao Chicken	三 鮮 猫 Seafood Combo Soup (For 2) (Scallop, Shrimp,	清蒸螃蟹 Steamed Hardshell Crabs (6) 5.95
青椒鶏條 Chicken with Green Peppers3.95	Abalone) 3.50	草 菇 蟹 肉 Crab Meat with Mushrooms11.95
₹ Meat	魚 - - Bhark Fin Soup (For 2)Seasonal	炒 蟹 肉 Crab Meat Sauteed11.95
	CO.	赞 南 吃 Crabs Double Delight11.95
本 須 冈 Moo Shi Pork	Shrimps	Lobsters
甜 戲 肉 Sweet and Sour Pork	木 須 蝦 Moo Shi Shrimp with Pancakes5.95	
* 按子牛肉 Beel with Pepper and Onion4.50	★宮保蝦仁 Kang Pao Shrimp	★ 妓 根 龍 蝦 Lobster in Black Bean Sauce Priced
录 息 俱 牛 肉 Mongolian Beef4.50 變	★ 政 椒 细 仁 Shrimp in Black Bean Sauce	*干燒龍蝦 Braised Lobsterby
🧼 又燒炒飯 Pork Fried Rice	背豆蝦仁 Shrimp with Green Peas	Looster with Ginger & Spring Unions
** O1 , ff	★四川報仁 Sze-Chuan Shrimp	廣東龍蝦 Lobster Cantonese
Vegetables  紅 境 豆 寫 Braised Bean Curd with Silced Pork.3.50  素 什 錦 Mixed Vegetable Sauteed3.50	銀 龍 網 Shrimp with Lobster Sauce	抽爆龍銀肉 Harbor Lobster Meat Sauteed14.95
紅燒豆腐 Braised Bean Curd with Sliced Pork.3.50 素 什 鎔 Mixed Vegetable Sauteed3.50	北京大蝦 Junibo Shrimp with Vegetables	★ 宮保龍蝦肉 Kang Pao Lobsler Meat14.95
業件 新 Mixed Vegetable Sauteed	甜 厳 坜 Sweet and Sour Shrimo	★ 龍 蝦 兩 吃 Lobster Double Delight16.95
****************	油爆大蝦 Harbor Jumbo Shrimp Sauteed8.95	C 00 . C 00
	* 大蝦 丽 吃 Jumbo Shrimp Double Delight8.95	Scallops & Clams
Cold Appetizers	花開富貴 Flower Shrimp with Broccoli8.95	油 煤 干 貝 Harbor Scallops Sauteed
	* 干 總 明 蝦 Braised Jumbo Shrimp in Tomato Sauce8.95	* 宮保干貝 Kang Pao Scallops
★ 琼 白 菜 Marinated Cabbage1.25	根鹽大蝦 Jumbo Shrimp In the Shell with Light	金 皓 千 貝 Scallops with Golden Mushrooms. 7 95
填 魚 Smoked Fish2.95	Pepper	* 魚 香 干 貝 Yu-Shang Scallops
组 皮 Jelly Fish Delight3.95	燕 忽 明 蝦 Jumbo Shrimp In the Shell with Ginger &	◆ 蛟 椒 干 貝 Scallops in Black Bean Sauce 7.95
鰕 片 Chinese Shrimp Cocktail3.95	Spring Onlons	概 惩 蛤 蚌 Clams in Ginger Sauce 6.95
生 吃 蛤 蚌 Cherry Stone Clams (6)2.95	* Hot & Spicy Dish	* 鼓 椒 蛤 蚌 Clams in Black Bean Sauce. 6.95
	* Hot a obiol pum	

#### #7: Lu Tung-Þin Þatron Deity of Barbers Dish

Cloud of masked heaven Broom bristle of pampos grass Warm sake dream

Potatoes in heaven are hand-slayed by sword, and delivered atop a shredded bed with the vegetable. The one who partakes of the dish should be a bold individual: a sweeper of clouds (Yun-chou), slayer of demons and dragons, protector of women, and visionary with not-quite-hot rice spirits.

#### #8: Ts-20 Kuo Chui Patron Deity of Actors Dish

Costancts of gold maine
Tablet of green vegetable with recipe for
perfection
Wild greens

Like the Florist's dish, the epicurean should carry castanets to maximize the potency of the dish. This recipe is for perfection, and entitles the one who eats it while in formal court dress to placement with the Perfect Ones (Han Ching-Li and Lu Tung-Pin). Attire of wild plants while sequestered in a mountain is also an acceptable alternative.

### Eight Immertals Po Hsien Breakfast Take-out Menu

for the old, young, civil, military, rich, poor, afflicted, cultured, and noble





#### #1: Chang Kuo-Lao Older Man's Dish

#### Phoenix dramsticks prepared on dram of water electruit and bamboo shoot Mineral water with crazy straw

For the older gentleman, who rides a (white) donkey, often backward, carries 2 Iron drumsticks, sometimes a phoenix feather, folds his donkey up into wallet, and then sprinkles/spits water on it to travel again.

#### #z: Chung-Li Chuən Fət Mən's Treəsure Dish

Jode cosket of snow pea with copper, silver, and pewter gilded peas Served on a fan ded of dak chay Peach sordet

An excellent dish for the military or voluptuous man who carries a feather fan and peach of immortality. This dish pleases the Chief of Immortals, said to be an alchemist who transmuted copper and pewter into silver using a mysterious liquid. Jade casket comes to him in meditation.

#### #3: Han Heiang-Teu Patron Deity of Musicians Dish

Wild greens topped with burnished poetry Flutes of rice poetry-flour song Fruit cup

The Happy Immortal with flute carrying a basket of fruit will appreciate the lightness of the presentation. Soothed wild animals and flowers in bloom are attracted to the epicurean who chooses this dish.

#### #4: Ho Hsien-Ku Potron Deity of Women Dish

Mother of peopl stones, solid and crushed Organ of reeds Saiad of latus flowers with extra virgin clive oil

The chaste deity who carries a magical lotus flower at all times, sometimes partaking of the peach of immortality, at other times mother of pearl, while playing a reed organ, would enjoy the simple, stark, and voluptuous stripped-down plate.

#### #s: Lan Ts-ai-Ho Patron Deity of Florists Dish

Costonets of blue moize
Bosket of fresh edible flowers, both pistil
and stamen
Shocharn shell filled with blue

This both rich and subtle menu is perfect for a woman or boy, even the hermaphrodite, wearing a tattered blue gown with one shoe and a 3" wide black wooden belt. If carrying a basket of flowers and playing the flute, cymbals, or castanets, the combination of textures and flavors are even more provocative.

#### #6: Li Ti'ch-Kuəi Ləme Beggər's Delight

Couble gourd filled with equach and toro purée Garnich: Leaf of sok chay allost river Aperitif: medicinal peach liqueur

Unlike the other items on the menu, this dish created for the emblem of the sick, carries with it consequences which, if not healing, could be dire...spirit left floating from body in a wandering goggle-eyed state, after incineration.

Special Szechuan Dishes	
Hot and Sour Soup (for 2)	3.6
Moo Shui Pork	ck
Kung Poo Chicken	8.0
Chow Gon Pui Scallops, with snow peas, bamboo shoots and water chestnuts.	9,1
Kung Poo Shrimp	9.8
Szechuan Beef	9.3
Marinated sliced Steak with strips of snow peapods, green peppers, musbrooms, wood fungus and broccol stir-fried with red hot chili pepper in mild spicy saud	i, ce.
Kung Po Beef	9.1
Beef or Chicken with Fresh Crisp Broccoli in Mild Spicy Sauce	8.9
Beef with Scollops Szechuan Style	
Double Scuteed Pork Szechuon Style Stir-fried pork, enbbage, Chinese mushrooms, fungus water chestnuts, snow peapods, and bamboo shoots in hot spicy sauce.	
Roast Pork with Crispy Braccoli in Hot Spicy Oyster Garlic Sauce	7.9
Vegetarian Delight	6.5

#### **Our Special Combinations** Dinner For Two

### No. 1

One Quart of Wonton Soup or Egg Drop Soup 2 Egg Rolls and Spore Ribs Ross Park Fried Rics Chicken Chow Mein or Shrimp Chow Mein 2 Almond Cookies \$14.80

#### No. 2

One Quart of Wonton Soup or Egg Drop Soup 2 Egg Rolls and Spare Ribs Roast Pork Fried Rice Sweet and Pungent Pork or Moo Goo Gai Pan 2 Almond Cookies

\$17.95

#### No. 3

One Quart of Wonton Soup or Egg Drop Soup 2 Egg Rolls and Spare Ribs Rosst Pork Fried Rice Shrimp with Lobster Souce or Sweet and Sour Shrimp 2 Almond Cookies

\$18.70

#### No. 4

One Quart of Worton Soup or Egg Drop Soup
2 Egg Rolls and Spare Ribs
Roost Pork Fried Rice
Lobster Contoness Style
or Seef with Scollops Stechuan Style
2 Aimand Cookies
\$19.85

#### EXCELLENT CARRY-OUT ORDERS







#### GOLDEN STAR

Chinese-American Restaurant

3326-30 Greenmount Avenue

Baltimore, Maryland 21218

OPEN 7 DAYS A WEEK

Open Daily 11 A.M. - 2.30 A.M.

Sunday 12 Neon - 2:30 A.M.

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SOUPS Pt.	Qt.	LO MEIN Pt.	Qı.	SPECIAL CHINESE FOOD	Quart
hicken Egg Drop 1.25	2.40	Roast Pork to Mein	8.35	Lobster Cantonese Style	
hicken Noodle	2.40	Beef Lo Mein	9.15	Jumbo Shrimp with Lobster Sauce	
hicken Rice	2.40	Shrimp Lo Mein	11.20	Fried Shrimp Chinese Style	
oust Pork Wonton	4.20	Chicken Lo Mein	8.60	Mao Goo Gai Pan	
hicken Wonton 2.15	4.20	Lobster Lo Mein		Sweet and Pungent Pork	
olden Star Wanton	5.95	LODSIEF LO MEIN	13.20	Sweet and Pungent Spare Ribs	
hrimp Wonton	4.85	SUBGUM CHOW MEIN or CHOP S	LUFY	Sweet and Pungent Chicken	
/imp womon	4.8.3	Roast Pork Subgum4.15	8.00	Sweet and Pungent Shrimp	
			9.00	Roast Pork with Chinese Vegetable	
APPETIZERS		Beef Subgum		Fresh Shrimp with Chinese Vegetable	
gg Rolls (2)	3.40	Shrimp Subgum 5.60		Beef with Chinese Vegetable	
hrimp Toast		Chicken Subgum	7.95	Rogs! Park with Mushroom	
ried Wonton with Sweet and Pungent Sauce		Lobster Subgum	14.50	Beef with Mushroom	
arbecue Roast Park		2112111 112111		Curry Shrimp	
urbecue Spare Ribs		CHOW MEIN Pt.			
recor opore kips	3.03	Chicken Chow Mein 3.80	7.30	Curry Chicken	
VAT CAW MEIN		Roast Pork Chow Mein 3.80		Beef with Snow Peopods	
YAT GAW MEIN		Fresh Shrimp Chow Mein 5.00	9.50	Beef with Bean Sprouts	
aast Pork Yat Gaw Mein	3.75	Beef Chow Mein 4.80	9.10	Shrimp with Bean Sprouts	
hrimp Yat Gaw Mein		White Meat Chicken Chaw Mein 4.35	8.25	Almond Dice Cut Chicken or Roast Pork	
		Chicken Liver Chow Mein 3.75	7.10	Moo Gon Beef Pan	
hicken Yat Gaw Mein		Vegetable Chow Mein (no meat) 3.65	7.00	Curry Vgetable	
	3.70	Lobster Meat Chow Mein	14.50	Almond Dice Cut Shrimp	
(Any order with egg, 40 cents extro)		Chicken Chow Mein Cantonese Style 5.10	9.75	Butterfly Shrimp	
(Any order with extra shrimp, 2.80 extro)		Shrimp or Park Chow Mein Cantonese 6.00		Boneless Chicken Chinese Style	
(Any order with extra meat, 2.00 extra)		Lobster Chow Main Cantonese Style 7.60		Wa Shue Opp (braised duckling)	
		toosier thew ment commence tryle in	14.50	We Good Opp	. 8.85
EGG FOO YOUNG		BEEF, PORK, SHRIMP Pt.	Qt.	Steak Kew Hong Kong Style	
egetable Egg Foo Young (no meat)	4.15	Beef with Tomato	9.00	Chow Har Kew	9.7
			9.00	Above Orders Served with Steamed Rice	
hicken Egg Fee Young		Beef with Pepper and Onions		Acore Gradia de la companya de la co	4
		Pork with Pepper and Onions	8.10		
hrimp Egg Foo Young		Beef with Pepper and Tomato 4.85	9.25	AMERICAN FOODS	
ubgum Egg Foo Young		Roast Park with Pepper and Tomato 4.50	8.50		7.60
obsier Egg Foo Young		Shrimp with Pepper and Tomata 5.70	10.00		
lam Egg Foo Young		Shrimp, Pepper and Onion 5.70	10.00	Fried Crob Cokes (2)	
esf Egg Foo Young	5.15			Fried Doop Sea Scallops	
		CHOP SUEY Pt.	Qt.	Fried Holf Spring Chicken	
FRIED RICE	a.	Pork Chop Suey 3.65	7.00	Combination Seafood Platter	
Pł.		Beef Chop Susy	9.00	(Served with French fries with lattuce and tomo	(cto)
oast Pork Fried Rice	7.50	Shrimp Chop Suey 5.15	9.95		
lam Fried Rice	7.50	Scallop Chap Suey 5.15	9.95		
hicken Fried Rice	8.00	Chicken Chop Suey 4.15	7.95	SANDWICHES	
hrimp Fried Rice 5.15	9.65	Chicken Liver Chop Suey 3.80	7.20		
eaf Fried Rice	8.95	Roost Pork Chap Suey	7.20	Sliced Cold Chicken	1.95
	14.00	Vegetable Chop Suey (no meat) 3.60	7.00		
oung Chow Fried Rice 5.25	9.95		14.35		

Hot, Dalightful and Appetizing

Upon request, we will omit M.S.G., coin statch, sugar or salf

The degree of spice can be prepared to your taste.

St 16 Noodles and Rice

279 - 7273

LUNCH CARRYOUT MENU

Reservation: 279 - 2883

Mon. - Sat. 11:30 am - 3:00 pm

:š Soup	ng Pork
# 日本 A DOUR SOUP 1.90  Half inch spire/tecken bendrivin peink. Dean MinCEO CHICKEN & CORN SOUP. 1.00  Chick can all be be come and bendrivin peink. Dean Chicken and bendrive cent in a wich both. 1.475  WONTON SOUP. 1.00  Our versions of the propilar Chickes desired. Chicken and com in a dispiral busin.	## A Fig. ## A F
然 拼 Hot Appetizers	Chick of José Rep-Ined at Stires, then sen- lined with document control and given propers in swear and sour is suce.
CRISPY SPRING ROLLS (2)	šu Chicken
SWEET AND SOUR SPARERIBS	
50/11 factor  Et	州 内 及 労 化 NEKEN HUNAN STYLE
	* KUNĞ PAO CHICKEN
** ** Cold Appetizers  ** ** SWEET AND SOUR CABBAGE	*SHREDDED CHICKEN IN GARLIC SAUCE  Hold Shadded chicken stated with water character and clein's practical state chicken stated with water with fresh new peak, seas aproxis and red key stated proper will leade and entery.
* SWEET AND SOUR CABBAGE 3.50 Fixeh happ mainsted in owcer G sour stude  **BON BON CHICKEN 3.95  Hot! Shedded chicken in peanut pasts and child peaper.	
	4- Beef
Lunch Combination	## ## ## ## ## ## ## ## ## ## ## ## ##
Served with steamed rice and egg roll	broccol, bemboo sheets and sriew mush-
Please order by number	千 经 中 利 起  * SAUTEED SHREDDED BFEF
1. SWEET AND SOUR PORK	Hed Shredded beel southed with wares chestours and callery in hot pappers suce BEEF WITH SNOW PEAS. Sign
2. SWEET AND SOUR CHICKEN 5.25 7. BEEF BROCCOLI	* SHREDDED BEEF IN GARLIC SAUCES.95  Horl Shredded best seuroad with weller
3. SWEET AND SOUR SHRIMP 6.95 * 8. BEEF SZECHUAN STYLE 6.25	cheelinuts and celery in spicy gastic sauce *BEEF CURRY
* 4. CHICKEN HUNAN STYLE5.25 9. BABY SHRIMP & CHICKEN	BEEF WITH 8ROCCOLL
S. MUSHROOM CHICKENS.25  COMBINATION8,95  10. SHRIMP WITH LOBSTER SAUCE 6,95	
* Hot, Delightful and Appetizing	
Upon request, we will omit M.S.G., corn statch, sugar or salt.	* Hot, Delightful and Appetizing
The degree of spice can be prepared to your taste	Upon lequest, we will omit M.S.G., coin statch, sugar or salt. The degree of spice can be prepared to your taste
	no degree or spice can be prepared to your taste

## - externaturation VEGETARIAN AND LIGHT DISHES SAUTEED MIXED VEGETABLES (Bioccil, sone year selecthorast, sone in Clark (Bioccil), sone year selecthorast, sone in Santhoraston, and addiptival (Birth soner) SZECHUAN STRING BEAN PER HONGESTYLE 'MA PO TOFU 'SZECHUAN EGO PLANT MU SHI VEGETABLES (WITH 4 PANCAK 'S BROCCOLI IN GARLIC SAUCE LO MEIN, RICE AND NOODLES DELUXE LO MEIN SMRIAP LO MEIN CHICKEN LO MEIN CHICKEN LO MEIN CRISPY PAR FRIED NICOLES DELUXE FRIED RICE SMRIMP FAILED RICE CHICKEN FRIED RICE DELUXE CHOW MEIN naternaternater DESSERTS 2.60 2.50

# SZECHUAN EMPIRE RESTAURANT

-enformation-aform-

707 N. York Road - Towson, MD 21204 (301) 296-6666

CARRY-OUT MENU

EVERY DISH PREPARED TO GRIDER, OUR CHEF SPECIALIZES IN SEAFOOD AND VEGETARIAN DISHES. CARRY-OUT - CATERING - DINING - PARTY ROOM

Hours: Mon. thru Thurs. 11am. to 10pm. Friday & Saturday 11am. to 11pm. Sunday & Holidays 12 noon to 10pm.

BANQUET MENU UPON REQUEST SPACIOUS PARKING

#### CHEF'S FAVORITES

	(Sitted theire tendee beef peopard to a golden erust and sourced in our chef's special Oconge Peel Sauce)	11.95
	* Chispy Chicken Chunks with Orange Spices	10.95
	FOUR SEASONS  Jumbo shrimp, sileed chicken becast, roasted pork and tender beef sauteed with snow peas, chinese cabbage, tucchini, broccoli and steam mushrooms.	13.95
	SEAFOOD COMBO  Fresh labster meal, jumbo sea scallops, jumbo shrung, king coab meas sauteed with mixed vegesables, served on a sixsling has plate.	15.93
ĺ	TRIPLE DELIGHT (Silved Jambo shrimps, beef tendeeloin, white meat chicken sourced with baby carn and beaccoil in an appetiting combination)	10.95
	<ul> <li>SHRIMPS AND SCALLOPS COMBO         (Jumbo shrimps and large scallags sauteed with waterchestnuss, celery, tree-ear mushcooms in a goelle source)</li> </ul>	13.95
1	WHOLE EIGH NIMAN CTVI C	221100

movertaine, totensytee, or eliminates of request.

Geatuity of 15% Added to Cheek for Pariles of 6 or mace.

We are Happy to Casee Yase Special Requests (No Soll, etc.) and

Our Chef will be Delighted to Prepace Special Dishes not on our Menu.

DAILY SPECIALS

-rujernojernojer-

WONTON SOUP	
	1.
CREAMY EGG DROP SOUP	1.
* HOT AND SOUR SOUP	1.
HOUSE WONTON SOUP	4.
SEAFOOD SOUP (lot two)	6.
VEGETABLE SOUP WITH TOFU	4.
SZECHUAR PICKLE SOUP	4.
APPETIZERS	
EGG ROLL	1.
STEAMED OR FRIED MEAT DUMPLINGS (6)	3.
SKEWERED BEEF	4.
SHRIMP TOAST (4)	4.
BARBECUED SPARERIBS (5) .	5.
* COLD NOODLE WITH SESAME AND PEARUT SAUCE	6.
* COLD CHICKEN SALAD (PON PON CHICKEN)	5.
PUP UP IATTER (For 2)  Jac & D. Sparson  Jac Ros Stangs  Fried Chicker Wings  Soding Rolls  J. Shring Teast  J. Shrang Teast  J. Shranget Teast	9.

#### POULTRY

SWEEY AND SOUR CHICKEN	8.50
DICED CHICKEN WITH CASHEW NUTS	8.50
* SLICED CHICKEN W/VEGETABLES IN SATAY SAUCE	8.50
' CHICKEN WITH PEANUTS (KUNG PAO CHICKEN)	8.50
MOO GOO GAI PAN	8.50
WHITE MEAT CHICKEN WITH GARLIC SAUCE	8.50
SLICED WHITE MEAT CHICKEN WITH BROCCOLI	8.50
MV SHI CHICKEN .	. 8.50
SZECHUAN CHICKEN	8.50
CHICKEN WITH MIXED VEGETABLES	6.50

20012		Semicos
	1.50	SWEET & SOUR SHRIMP
OP SOUP	1.25	* JUNEO SHRWIP SZECHBAN STYLE
OUP	1.50	(Jumbo shrimps stir-fried and sauteed in an exciting re served with steamed broccalt)
SOUP	4.95	* SHRIMP WITH BROCCOLI IN SPICY HUMAN SA
(or (wo)	6.95	* SLICED JURSO SHRIMP WITH GARLIC SAUCE
WITH TOFU	4.95	SHRIMP WITH MIXED VEGETABLES
E SOUP	4.95	SHRIMP WITH LOBSTER SAUCE
APPETIZERS		* KUNG PAO SHRIMP
AFFEITZERS		BABY SHRIMP AND CASKEW NUTS
	1.50	BABY SHRIMP SZECHUAN STYLE
ED MEAT DUMPLINGS (6)	3.95	* SCALLOPS IN GARLIC SAUCE
	4.65	" HUNAM SCALLOPS .
)	4.95	
RERIBS (5) .	5.95	PORK
TH SESAME AND PEANUT SAUCE	4.95	* SKREDDED PORK W/CRISPY BROCCOLI
ALAD (PON PON CHICKEM)	5.95	* PORK WITH GARLIC SAUCE
Fo: 2)	9.95	SWEET AND SOUR PORK
0.11		
nu 🖰 (1011/101/10		MU SHI PORK (WITH 4 PANCAKES)
		* DOUBLE SAUYEED PORK SZECHUAN STYLE
		BEEF AND LA

	HU SHI BEEF (WITH 4 PANCAKES) .	0.65
	SHREDDED BEEF SZECHUAN WICARROTS AND CELERY	9.50
	BEEF WITH GARLIC SAUCE	8.50
	BEEF WITH MIXED VEGETABLES	9.50
	BEEF WITH BROCCOLI	9.50
١	HUNAN LAMB	10.95
	LAMB WITH SATAY SAUCE (Sliced tender lamb sauteed with snow peas, baby corn in a mains delicious Saushern Chinese barbeeue sauce)	10.85
	LAMB WITH GINDER IN GARLIC SAUCE	10.88

.. 6.65

Camer

#### **Home Style Entrees**

Vegetarian's Delight	6.95	
Baby Bok Choy with Black Mushroom	6.95	
Mustard Green with Black Mushroom	6.95	
Triple 5hredds	6.95	
Tofu with Black Mushroom	6.95	
Wheat Gluten with Black Mushroom	6.95	
Moo-5hi Vegetable	5,95	
5now Peas with Mushroom	5.95	
) 5tring Bean 5zechuan 5tyle	5.95	
Broccoli with Straw Mushroom	5.95	
) 5zechuan Tofu	5.95	
Braised Tofu	5.95	

## Fried Rice, Lo-mein, Chow-mein and Crispy Noodle

Non-Fat Menu	Ī
Vegetable Crispy Noodle	7.95
Vegetable Lo-mein	6.50
Vegetable Chow-mein	6.50
vegetable fried Nice	

## The following dishes are steamed. No oils are used in their preparation.

Maile lede Refle
White Jade Rolls9.95
Rainbow Lotus Root9,95
5teamed Mixed Vegetables6.95
) 5teamed Eggplant 5zechuan6.95
Steamed Melon Delight
5teamed Broccoli and Cauliflower6.95
5teamed Tofu6.95
5teamed Napa with Black Mushroom6.95

#### Beverage

Fresh 5queezed Juice		
Orange	.95	5oft Drink
Grapefruit	.95	Ice Tea
Carrot	.95	Perrier1.50
Celery	.95	

## Lunch Specials

From 11:00 am to 5:00 pm

Lunch specials are served with steamed rice and your choice of soup: Vegetable Wonton, Vegetable Hot & Sour,
House Vegetable or Asparagus & Corn.

Flease Order by Numbers  1. Vegetable Chow-mein	5.50
2. Vegetarian's Delight	
3. Sweet and Sour Mock Sparerib	5.50
) 4. Crispy Eggplant	5.50
) 5. Kung Pao Tofu	5.50
6. Crispy Duck 5kin	5.50
) 7. Hunan Mock Beef	5.50
8. Broccoli with 5traw Mushroom	5.50
9. Gluten with 5now Peas,	5.50
10. Lemon Mock Chicken	5.50
)11. Yu-5hiang Mock Pork	5.50
12. Tri-Color Chayote	5.50
13. Vegetable Tempura	5.50
14. Mock Chicken with Cashewnuts	5.50
)15. Kung Pao Mock Chicken	5.50
16. Curry Mock Chicken	5.50
17. Vegetable Fried Rice	5.50
18. Vegetable Lo Mein	.,5.50
& Cular Mat	

# The Vegetable Garden



Additionally, we offer you our special non-fat menu consisting only of steamed dishes.

In following withthe ancient tradition of vegetarian's food in imperial China, some dishes are named after their non-vegetarian equivalents. Although we use the names of some animals for our entrees, our patrons can be assured that neither meat not seadood has passed through our kitchen.

We also offer the choice of white or unprocessed natural brown rice with all entress.

Let a consider the choice of white or unprocessed natural brown rice with all entress.

Carryout Menu

(301) 468-9301

White Flint Mall (3rd Floor) 11301 Rockville Pike North Bethesda, MD 20895

Open Seven Days a Week 11:00 am to 10:00 pm

** * * * * * * * * * * * * * * * * * * *
Hot Appetizers
egetable Egg Roll
teamed Vegetable Dumplings (4)2
an Fried Vegetable Dumplings (4)2
rispy Black Mushroom
Cold Appetizers
oday's Assorted Cold Platter6.
Oufu
ive-5pice Mock Chicken
ea 5 moked Mock Goose
Ioney Pinenut
Ioney Walnut
agar Delight
Soup
/egetable Wonton 5oup1
egetable Hot & 5our 5oup1
louse Vegetable 5oup
sparagus and Com 5oup1
resh Black Mushroom and Winter Melon  5oup (for 2 or more)per person 1
reserved Radish 5oup (for 2 or more)per person 1
Aushroom and Sizzling Rice Soup
(for 4 or more)per person 1 Delight 5izzling Rice 5oup (for 4 or more)per person 1
sengite sizzing race soup (for 4 or more),per person 1
Noodles - It's a meal
besame Cold Noodle5
Mixed Vegetable Noodle 5oup5
Black Mushroom Noodle 5oup5
Vegetable Noodle Soup with Cold Dish
\$ C

,	
	Chef's Specialties
	Winter Melon Boat
	Pumpkin, Chesinul, black mushroom, dates, zucchini, cashew nuts, lotus seeds and glutan in a brown sauce.
	Braised Sushi Rolls
	Rainbow Lotus Root
	Pineapple Lotus Root
	Rainbow Crown 9.95 Mushrooms, chestnut, chayole, snow peas and lomato, nested in a golden fried crown.
	Crispy Delight
7	Tri-Color Chayote
	White Jade Rolls
1	Two Kinds of Mushroom9.95 Fresh oyster mushroom in a white sauce and Iresh mushroom in a brown sauce.
(	
	Mode Wal-

Crispy Whole Mock Fish...... 5 5zechuan Whole Mock Fish...... Braised Whole Mock Fish.....

6	Mock Beef. Pork and Chicken	
M	Beef and Pork made of Gluten, Chicken made of Soy Bean Tofu.	
MA	Hunan Mock Beef	
	Mock Beef with Broccoli	
12	Mock Beef with 5now Peas	
(())	Kung Pao Mock Beef7.95	
5 W	Yu-5hlang Mock Pork7.95	
)/	Mock Pork with Black Bean 5auce7.95	
9	Mock Chicken with Cashew Nuts	
5	Kung Pao Mock Chicken7.95	
į.	Lemon Mock Chicken7.95	
5	Curry Mock Chicken7.95	
	Lo-Han Mock Chicken	
5	79 - 15 - 1-5 Weekeen -	
' ∥	Delight Entrees	
5	Yellow Bird	
	5zechuan Mushroom	
5	Vegetable Tempura	
	Crispy Duck 5kin	
5	Crispy Eggplant	
5	Braised Lion's Head	
	5tuffed Tofu	
5	Kung Pao Tofu	
الر	5weet & 5our Mock 5pareribs	
	Gluten with 5 now Peas	
	Two Kinds Vegetable 5zechuan 5tyle7.95 Fresh black mushroom and string bean in hot and spicy source	
	Black Mushroom and Bamboo Shoot	
95		
95	LA CONTRACTOR OF THE PARTY OF T	
95	Salar Har	



# Free Delivery (\$15.00 Minimum) 528-7017 Uncle Lee'S at the Harbor 44 South Street • Beltimore, Maryland 21202 • 727-8666 Fax 625-1425

Chef's Specialties	Lamb & Becf
Hs Tung Ting Shrimp. 9.95 Mennated shroop with pegetables in a white wine source.	M1 * Spicy Lamb with Ginger Garil: Sauce 8.95
H2 Three Delicacy Delight	M2 * Spicy Hunan Lamb with Snow Peas 8.95 M3 Mongolian Lamb with Scallion Sauce 8.95
Shrimja, pork, chicken end vegetablea.  H 3 * Chef's Special Beef	M4 * Kung Pao Lamb
	M5 Beef with Crispy Cashew Nuts in
H5 * Sauteed Double Flavors. 9.95 Tender shrimp and shredded garite park. 2 different dishes on	Tasty Brown Sance.         8.95           M5         Beef with Green Pepper         8.95
	M7 * Sha Cha Beef. 8.95 Beef woulsed with Malaystan barbecus stars.
146 Lemon Chicken	Beef waterd with Malayston businesse water  MR Roof and Fresh Criston Reported 8 95
Revered sauce	M8 Beef and Fresh Crispy Broccoli 8.95 M9 Beef with Mushrooms & Bamboo Shoots 8.95
H 7* Spicy Crispy Chef's Shrittip (or non spicy)	M10 Beef with Snow Peas & Bamboo Shoots 8,95
H8 * Whole Fish Flumen Style	M11 Mongolian Beef with Scallion Sauce 8.95
H10 Boef with Fresh See Scalions	M12 Beef with Oyster Sauce
Beef and scallags with snow peas in a fresh ginger. Chinese rice wine and opeter souse	M13 * Kung Pao Beef 8.95 Beef with hot pepper and peanues. 8.95
tric Conducto Constitution 7295	M14 * Shredded Beef Szechuan Style
A detectable mix of seafood roast park, beef, peo pods and Chinese vegetables.	M16 Shredded Beef with Pektne Sauce
H12 * Spicy Crispy Scallop in Hunan Rice Wine Sauce	Topped with Scallions 8.95
AAlite Caracte	VI
	Pork M18 Mangalian Pork with Scalifon Sauce
Annathrave	M19 * Sliced Spicy Park Home Style 795
Appetizers Al Bow Bow Tray (for 2)	M20 Moo Shii Pork 7.95 4 prosectors 250 each extra peneake 7.95
A2 Fried Meat Dumplings (6)	M21 * Double Sautend Pork Szechuan Style 7.95
A3 Boiled Meat Durmilines (6) 3.95	MZZ Roast Pork with Crispy Broccoli in
A4 Spring Roll (2) 2.50 Stuffed with alkiling and assemble	Oyster Sauce 7.95 M23 Sweet and Sour Pork 7.95
A5 Barbecued Spareribs (5)	M23 Sweet and Sour Pork
A6 Scallion Pancake (1)	M25 * Shredded Pork in Spicy Garlic Sauce 7.95
A7 Skewered Barbecued Beef Szechuan Style (4) 4.95 A8 Paper Chicken (4)	M26 * Broccoli with Shredded Pork in Spicy
A9 Shrimp Toast (4)	Garlic Sauce
A10 * Cold Shredded Chicken in Spicy Sesame	Seafood
and Peanut Butter Sauce	F1 Sliced Shrimp with Snow Peas and
Butter Sauce	Water Chestnuts
	F2 * Sliced Shrimp with Spicy Garlic Sauce 9.95 F3 * Jumbo Shrimps Szechuan Style 9.95
	F4 Shrimp with Lobster Sauce
Soup	F5 Baby Shrimp with Green Peas 8.95
S1 * Hot and Sour Soup (per bowl) 1.50 S2 Wonton Soup (per bowl) 1.25	F6 * Kung Pao Shrimp
\$2 Wonton Soup (per bowl) 1.25 \$3 Egg Drop Soup (per bowl) 1.00	F7 * Baby Shrimp Szechuan Style
S4 Shrimp Sizzling Rice Soup (2)	F8 Baby Shrimp with Crispy Cashew Nuts
55 Subgurn Chicken, Roast Pork and	F10 * Scallops with Spicy Garile Sauce
Vegetable Wonton Soup (2)         4.95           S6 House Special Soup (2)         4.95	F11 Scallops with Snow Peas and Bamboo Shoots 9.95
.,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	F15 * Crispy Fish Chunks
	1 2 OEE TO GE CONTROL
Poultry	Vegetarian
P1 Chicken with Chinese Vegetables in Wine Sauce 7.95	V1 Vegetarian's Delight
P2 * Ta-Chien Chicken	V2 Moo Shu Vegetables (4 ponesker)
P3 * Chicken in Spicy Orange Flavor 7.95 P5 Moo Goo Gai Pan (Chicken Flat) 7.95	V3 * String Beans with Garlic Sauce. 6.50 V4 * Ma Po Dow Fu 7.50
Po * Spicy Chicken Fliet with Garlin Sauce 7 95	V4 * Ma Po Dow Fu
P7 * Kung Pao Chicken. 7.95 Chicken with hat peppers and peanuts.	V5 * Soy Bean Cakes Home Style with Vegetables In Spicy Flavor
FO Diceo Chicken with Chapy Cashew Nuis	V5 Sauteed Fresh Broccoll with Oyster Sauce 6.50
in Brown Sauce	V7 Chinese Cabbage with Straw Mushroom 6.50
P9 * Boneless Chicken Chunks with Spicy Chefs Sauce. 7.95	V8 * Eggplant with Garlie Sauce 6.50
P10 * Sha Cha Chicken. 7.95 Chicken breast souteed with Maloystan barbenis sauce. 7.95	Fried Rice & Lo Mein (Noodles)
P11 Sweet and Sour Chicken	N1 Ten Ingredients Deluxe Fried Rice
130	Prince senfood, ments, egg and vegetalise
Free Delivery	N2 Shrimp, Chicken, Beef or Park Fried Rice
•	N4 Shrimp, Chicken, Beef or Pork Lo Mein (needle) 5.95
(\$15.00 Minimum Order)	N6 Rice (being
Tips Appreciated	

\*\*\*\*\* D I M S U M \*\*\*\*\*

SERVED DAILY

11 AM to 3 PM

1. () 8 treasures sweet rice in lotus leaves (2.80)
2. () Sui gow in soup (2.80)
3. () Spring roll (\$2.00/2)
4. () Bean sheet roll (2.80/3)
5. () Beef tripe in black bean sauce (2.00)
6. () Shrimp rice noodle crepe (2.80)
7. () Beef rice noodle crepe (2.50/3)
B. () Roast pork rice noodle crepe (2.50/3)
0. () Stuffed bean curd (2.00/3)
10. () Stuffed dean curd (2.00/3)
11. () Stuffed duck feet (2.00/2)
12. () Sparerib in black bean sauce (2.00)
13. () Steamed shrimp ball (\$1.50/5)
14. () Shrimp toast (\$1.50/5)
15. () Har gow (\$1.50/4)
16. () Shiu mai (\$1.50/4)
17. () Shark fin dumpling (\$1.50/3)
18. () Pan-fried fun gor (\$2.00/3)
19. () Baked roast pork bun (\$1.50/2)
20. () Steamed roast pork bun (\$1.50/2)

21. () Steamed chicken bun (\$1.50/3)
22. () Steamed beef ball (\$1.50/3)
23. () Beef shiu mai (\$1.50/4)
24. () Fried Won Ton (\$1.50/4)
25. () Fried shrimp/meat dumpling (\$1.50/2)
26. () Taro dumpling (\$1.50/2)
27 () Radish cake (\$1.50/3)

SWEET PASTRIES

28. () Steamed lotus paste bun (\$1.50/2)
29. () Egg custard tart (\$1.50/2)
30. () Chinese sponge cake (\$1.50/3)
31. () Water chestnut cake (\$1.50/3)
32. () Soft sweet rice cake (\$1.50/3)
33. () Soft sweet rice cake (\$1.50/3)
34. Additional DIM SUM selection

\* Additional DIM SUM selection on Saturday and Sunday lunch \*

University Blvd

TUNG BOR

\* Additional DIM SUM selection on Saturday and Sunday lunch \*

HOURS:

495 Beltway

DAILY 11:00 AM - 10:00 PM

	SOUP	SEAF00D
FAMILY OINNER	Pt Qt	1. Kung Pau Shrimp 6.25
\$6.75 per person (Minimum 2)	1. Egg Drop 1.25 2.50	2. Fried Shrimp 7.25
Including Soup and Appetizer served	2. Won Ton 1.50 3.00	<ol> <li>Sweet &amp; Sour Shrimp 6.25</li> </ol>
with Steamed Rice.	3. Hot & Sour 1.75 3.50	4. Treasures from the Sea 7.25
Soup: Won Ton or Egg Orop	3. HOE 4 SOULTE TITE STORY	
Appetizer: 1 Treasure Roll/person	CHICKEN & DUCK	SOFT NOODLE & FRIED RICE
For TWO:	1. Chicken Almond Oing 5.50	1. Shrimp Lo Mein 5.00
FOI THO.	2. Kung Pau Chicken 5.00	2. Beef (Chicken or Pork)
Moo Goo Gai Pan	3. Sweet & Sour Chicken. 5.00	Lo Mein 4.25
Spicy Beef (or Pork) with Vegetable	4. Moo Goo Gai Pan 5.00	<ol> <li>Singapore Rice Noodle 4.25</li> </ol>
	5. Lemon Chicken 5.75	4. Yang Chow Fried Rice 4.25
For THREE:	6. Chicken in Chilli §	5. Shrimp Fried Rice 4.25
	Black Bean Sauce 5.50	<ol><li>Beef (Chicken or Pork)</li></ol>
Kung Pau Shrimp	7. Chicken with Cashews 5.75	Fried Rice 4.00
Sweet & Sour Pork	8. Roast Ouck (12) B.95	<ol> <li>Vegetable Fried Rice 3.50</li> </ol>
Moo Goo Gai Pan	9. Wor Shu Opp (1/2) 9.25	
FOT FOUR:	BEEF & PORK	COMBINATION LUNCHEON
Kung Pau Shrimp	1. Shredded Beef/Scallion 5.50	(Served Mon - Fri 11:00 AM-3:00
Pepper Steak	1. Shredded Beef/Scallion 5.50 2. Beef with Mixed Veg 5.00	Served with 1 Treasure Roll and
Lemon Chicken	3. Beef with Broccoli 5.00	Fried Rice)
Spicy Pork with Vegetable	4. Beef with Snow Pea 5.50	
opie, rom man o	5. Spicy Beef with Veg 5.00	<ol> <li>Kung Pau Chicken 4.50</li> </ol>
For FIVE:	6. Kung Pau Beef 5.00	<ol><li>Butterfly Shrimp 4.50</li></ol>
	7. Pepper Steak 5.00	3. Sweet & Sour Pork 4.50
Peking Ribs	8. Peking Ribs 5.25	4. Pepper Steak 4.50
Beef with Broccoli	9. Sweet & Sour Pork 5.00	5. Moo Goo Gai Pan 4.50
Kung Pau Shrimp	10. Moo Shu Pork/4 pancake 5.50	
Chicken Almond Ding	11. Spicy Pork with Veg 5.00	
Stir-fried Mixed Vegetables		
ADDETITED	BEAN CURD & VEGETABLES	
APPETIZER		** Prices Subject to Change
1. Tung Bor Treasure Roll 1.00	<ol> <li>Stir-fried Mixed Veg. 4.50</li> <li>Braised Bean Curd 4.50</li> </ol>	Without Notice **
2. Fried Won Ton (6) 1.50	2. Braised Bean Curd 4.50	
3. Shrimp Puff Delights (4). 2.95		
4. Shrimp Toasts (4) 2.95		
5. Barbequed Spareribs (4) 3.95		
6. Tray for 2 6.95		



DIM SUM served: Tue-Fri 11:30 am to 3 pm; Sat & Sun 11 am to 3 pm. Tea 40 cents per person; Chrysanthemum tea 60 cents per person.

- 1.八珍桃来稿( ) 8 treasures sweet rice in lotus leaves (\$2.80/1)
- 2. 上湯料取飲( ) Sui Gow in Soup (\$2.80/5) 3. 三條料取春卷( ) Spring Rolls (\$2.00/2) 4. 燥油鲜竹卷( ) Bean sheet rolls (\$2.80/3)
- ) Beef tripe in black bean sauce (\$2.00) 5. 豉椒蚊牛肚(
- 6. 纠 蝦 楊 粉( ) Shrimp rice noodle crepe (\$2.80/3) 7. 又 境 楊 粉( ) Roasted Pork rice noodle crepe (\$2. 8. 中 内 陽 粉( ) Beef rice noodle crepe (\$2.50/3) ) Roasted Pork rice noodle crepe (\$2.50/3)
- 9. 矮油醇豆腐( ) Stuffed bean curd (\$2.00/3) ) Stuffed pepper (\$2.00/3) 10. 豉汁酿青椒(
- 11. 斜竹礦鴨掌( ) Stuffed duck feet (\$2.00/2)
- 12.致汁蒸肉排 ( 13. 綠珠鲜蝦丸 ( ) Spareribs in black bean sauce (\$2.00) ) Steamed shrimp ball (\$1.50/3)
- 14. 金銀蝦多士( ) Shrimp toast (\$1.50/3)
- 15. 产尖料規数( ) Har gow (steamed shrimp dumpling)(\$1.50/4) 16. 料規魚起敘( )\*Shark fin dumpling(\$1.50/3)
- 17. 均至千寒境青行 ( ) Shiu mai (shrimp/pork dumpling)(\$1.50/4)
  18. 煎絲粒粉果 ( ) Fan-fried fun gor (\$2.00/3)
  19. 渴炙效餐飽 ( ) Baked roast pork bun (\$1.50/2)
- 20. 垛皇又烧飽(21. 杏滑鷂飽仔( ) Steamed roast pork bun (\$1.50/2) ) Steamed chicken bun (\$1.50/3)
  ) Steamed Chinese sausage bun (\$1.50/2)
- 21. 香清瑪鏡行 ( ) Steamed Chicken bun (\$1.50/3)
  22. 羊域風勝卷 ( ) Steamed Chinese sausage bun (\$1.50/2)
  23. 時菜十內珠 ( ) Beef ball with vegetable (\$1.50/3)
  24. 干茶中內坑 ( ) Beef Shiu mai (steamed beef dumpling)(\$1.50/4)
  25. 绵卤炸雲泰( ) Fried Won Ton (\$1.50/4)
- 26. 安城成水角( ) Fried shrimp/meat dumpli 27. 什特炸果芋角( ) Taro dumpling (\$1.50/2) 28. 環味養葡糕( ) Radish cake (\$1.50/3) ) Fried shrimp/meat dumpling (\$1.50/2)

- SWEET PASTRIES
- 29. 旦黃蓮蓉飽( ) Steamed lotus seed paste bun (\$1.50/2) 30. 居蘇塢旦柱( ) Egg custard tart (\$1.50/2)
- 31. 杭仁馬拉糕( ) Chinese sponge cake (\$1.50/2)
- 32. 香蕉乃降縣( ) Water chestnut cake (\$1.50/3) 33. 蔗糯米炊餅( ) Soft sweet rice cake (\$1.50/3) 34. 敖化码条局仔( ) \*Walnut Rice noodle crisp (\$1.50/2)
- '. Week-end only CARRY OUT AVAILABLE